

## Permit Guide **M**echanical **P**lan

In order to perform a thorough Mechanical Plan review, the following specifications, drawings, and details should be submitted:	☐ Combustion air intake quantities and details
☐ Complete signed and sealed plans and specifications of all heating, ventilating, and air conditioning work	□ Commercial kitchen exhaust equipment details including hood and fan drawings, details of automatic fire suppression, clearances, exhaust, and makeup air rate – CFM
<ul> <li>Listing and labeling criteria of all mechanical equipment</li> <li>Heating equipment data including the following: Equipment capacity (b.t.u.)</li> <li>Controls</li> <li>Appliance layouts showing location, access, and clearances</li> <li>Disconnect switches</li> </ul>	<ul> <li>□ Chimney and chimney connector or vent and vent connector details and connector gages, clearances, and size</li> <li>□ Mechanical refrigeration equipment data and details</li> <li>□ Solid fuel burning appliance details including incinerator and fireplace drawings and details</li> </ul>
<ul> <li>Indoor and outdoor design temperatures</li> <li>Ventilation data, ductwork, and equipment including the following:</li> </ul>	☐ Energy conservation equipment data and details
<ul> <li>Ventilation schedule indicating the amount of outside air (in c.f.m.) supplied to each room or space</li> <li>Layout showing outside air intakes</li> <li>Construction of ducts, including support and sheet metal thickness</li> <li>Duct lining and insulation materials with flame spread and smoke-developed ratings including R-value / thickness</li> <li>Exhaust fan ductwork layout and termination to the outside</li> <li>Size of louvers and grilles for attic venting</li> </ul>	
☐ Boiler and water heater equipment and piping details including safety controls and distribution piping layout	
☐ Gas and fuel oil piping layout, material, sizes, valves, meter location, and total gas load	